



This bust of Dante has been presented to Brown University at Providence, R. I., by Gen. Diaz, Italian war hero. It is by P. S. Abbate, and has been placed in front of the John Hay Library.

John R. Hess.



New photograph of ex-President Wilson's grandchildren: Eleanor Axen Sayre (center), Woodrow Wilson Sayre (left) and Francis Bowes Sayre. Picture taken February 22, when the youngest of the trio celebrated his third birthday at the Sayre home in Cambridge, Mass.

Five dogs ready to pay their income tax to Uncle Sam and willingly, too. They are members of the Lipinski dog actors troupe and are pictured at a deputy collector's desk in the Custom House.

International.



"The jockey of Man o' War" was Miss Louise Stabile's impersonation at the picturesque costume ball given recently to aid the Brooklyn Italian Welfare League.

International.

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THE CROWNING TOUCH

By A. Louise Andrea

The Art of Making Perfect Sauces

HWELL made sauce—smooth, velvety and exquisite in flavor—can redeem a mediocre dish; while lumpy, pasty, poorly-seasoned sauce can spoil the best foods.

The members of the sauce family emanate from what is called Mother Sauce. This foundation for one branch is called the white sauce; for the other, brown sauce. Practical knowledge of what can be done with these two, gives varieties that are delectable accompaniments to all sorts of dishes.

Don't guess at the amount

Be very accurate in measurements. A certain amount of Argo Cornstarch or flour will be balanced by a stated quantity of Mazola oil. If either is carelessly measured the sauce will not be perfect.

Mrs. Andrea was awarded the gold medal as lecturer on food and culinary topics, at the Panama-Pacific International Exposition, San Francisco, in 1915; appointed official lecturer on foods and canning for the New York International Exposition in 1918; and is recognized as one of the greatest living authorities on food preparation.

latter is used, less thickening agent is needed, and the cream should be added last, then brought just to boiling point.

Seasoning very important

Do not depend entirely upon salt and pepper; and stale ground pepper is a poor substitute for whole

WHITE SAUCE

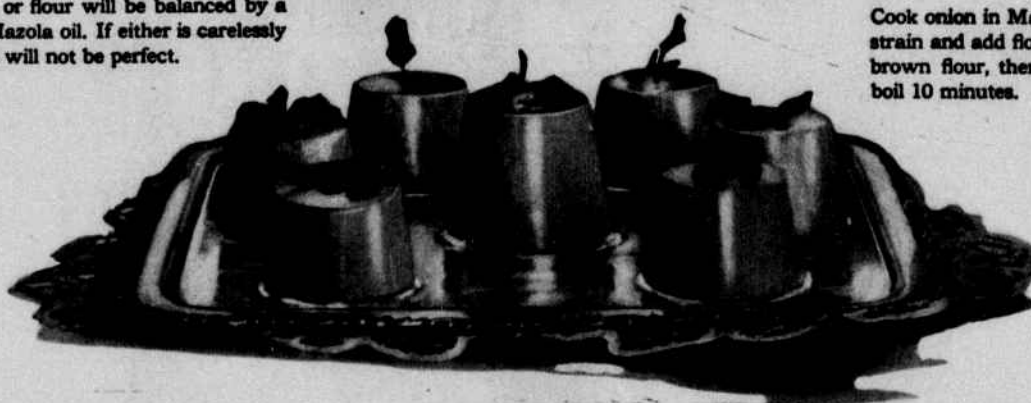
2 tablespoons Mazola 2½ tablespoons flour
1 cup milk ½ teaspoon salt
¼ teaspoon white pepper Slight grating of nutmeg

Place Mazola in small saucepan over fire, when hot add flour and stir these over fire two minutes; while bubbling remove spoon and add milk, all at once, then stir until sauce is smooth and thickened. Add seasoning, simmer 10 minutes and serve.

BROWN SAUCE

2 tablespoons Mazola 3 tablespoons flour
1 tablespoon minced onion 1 cup beef stock
¼ teaspoon salt ½ teaspoon pepper

Cook onion in Mazola until onion is well colored, strain and add flour to Mazola and stir over fire to brown flour, then add liquid and seasonings and boil 10 minutes.



Timbales (moulded rice) filled with Chicken—Served with Cream sauce garnished with Water Cress

Mazola, a pure vegetable oil, is readily and accurately measured, ideal for the purpose, and no time is lost in melting it.

When your recipe calls for butter, use Mazola. As Mazola is a pure vegetable oil—free from waste or whey—you need only ¾ the amount of Mazola that you require of butter. This is one of many reasons why Mazola is so economical.

How you can get a smooth sauce

Place desired amount of Mazola in small saucepan, and when heated add measured flour and stir over fire for two minutes to thoroughly cook the starch; this to prevent any raw taste.

While Mazola and flour are bubbling remove spoon from saucepan, add liquid all at once; stir until smooth and slightly thickened, boil for ten minutes and serve as soon as made.

If steps are followed as given your sauce will never be lumpy.

If sauce has to wait, pour a teaspoon of Mazola on top, to prevent crust forming, and stand over hot but not boiling water. The foundation brown sauce requires more flour to same amount of Mazola than white sauce, as extra cooking, necessary to brown flour, changes starch to dextrine, reducing its thickening property.

Over-cooking a sauce is apt to result in its becoming oily. Another reason for greasy-appearing surface is that the measurement was not accurate. Under-cooking means the sauce will have a raw taste, because the starch has not been thoroughly cooked. Hence the two-minute cooking of Mazola and flour before adding the liquid. And ten minutes more brings out the fine flavors.

When eggs are the thickening medium, all cooking should be done in a double boiler, as uneven cooking causes egg to separate, resulting in a curdled appearance. If this happens the sauce may be brought to smooth consistency by beating with a Dover beater; however, the fact that the sauce curdled, will make it slightly thinner.

Any liquid may be used—milk, soup stock, water in which vegetables were boiled, and cream. When

pepper. Six or eight peppercorns pounded, give a distinctive relish that no lost-flavor product could furnish. These must be removed (strained) before serving. Minced onion, green pepper and celery or diced carrot, sautéed in Mazola until they begin to discolor, give a delicate blending of flavors. To obtain the smoked taste desirable for many dishes, cook in Mazola some finely chopped lean bacon or ham. All these additions impart variety.

The best way to utilize whole spices is to combine them with several sprays of parsley, as explained in recipe for Cook's Bouquet. This imparts a delicate blending of all spices with none predominating. Of course, the bouquet is removed before serving.

It will be of material assistance to make up a quart each of the two fundamental sauces, brown and white, and use as directed in the following recipes:

WHIPPED CREAM SAUCE

½ cup White sauce ½ cup whipped cream
3½ tablespoons sugar 1 egg yolk
¼ teaspoon lemon extract

Heat White sauce, add other ingredients and stir over fire until smooth.

COOK'S BOUQUET

1 whole clove 1 small sprig thyme ¼ blade of mace
½ bay leaf 10 peppercorns 2 sprays parsley

Lay leaf end of parsley in palm of left hand, place spices on leaves, fold over stems and leaves of parsley to enclose spices, tie with clean white cord and use as directed in recipes.

HORSERADISH SAUCE

2 tablespoons horseradish, grated 2 tablespoons cream
¼ teaspoon vinegar 1 cup White sauce

Add vinegar to horseradish and let stand a half hour. Heat White sauce and when boiling add the horseradish and vinegar. Do not boil longer than two minutes, then add cream and serve immediately.

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